

Att: Lawrence Rapp, VP Hotel.
 Milton Gonzales, VP Marine and Technical
 Geir Muren/Helge Oestby, Technical Manager
 P Norregaard, Manager Hotel ops.

SEABOURN LEGEND CORRECTIVE ACTION REPORT US PUBLIC HEALTH INSPECTION – November 28Th

Ref. No.	Comments
16 <i>Food</i> <i>Temperature</i>	Veranda Temporaries out of range due to fuse failure. Chief electrician informed. Item corrected.
19 <i>Food</i> <i>Protection</i>	Part of food placed outside the sneeze guard. Personnel advised. Item corrected.
21 <i>Non food</i> <i>Contact surface</i>	Soft drink under-counter residential type. Under-counter rebuilt during dry-dock. Item rectified. Coffee station shelves not easy/durable to clean. Under-station rebuilt during dry-dock. Item rectified.
33 <i>Deck/bulkheads</i> <i>Deckheads</i>	Bulkhead baseboard dirty. Baseboard cleaned and prepared so easy cleanable. Item
10 <i>Swimming</i> <i>Pools/spa/</i> <i>Safety equipment</i>	Pools/Spa Fecal accident response procedure not available. Fecal accident response procedure implemented. Item corrected. Safety signs not present. Safety signs produced for spa/gym, pool and Jacuzzi's. Including 3ft marks. Items rectified. Shepherds hook and floating devices not present. Items mounted. Corrected.

Pool not equipped wit an anti vertex drains.
Anti vertex drain mounted. Item rectified.

The spa residual log entry only every 4 hour.
Continues monitoring systems in place.
System is being tested out. In progress.

Potable water

06

*Halogen
Analyser chart*

Bunker chlorinating calibration log not present.
Calibration procedures in place. Item rectified.

08

*Filling hoses
Connections*

No non return valve fitted on the international shore connection.
Staff chief engineer informed. In progress.

Medical

02

*Medical logs
Maintenance*

Staff is using 1998 VSP manual for reportable diarrhea defini
**Illness cases. New VSP manual available and new forms
Checklists integrated. Corrected.**

No separate inventory of anti diarrhea medications present.
Nurse and doctor informed. Item corrected.

Environmental Health

40

*IPM
Procedures*

IPM not available. No documented training.
IPM implemented. Item corrected.
External training specialist ordered. Ref PO #30111007.

Main Galley

16

*Food –
Temperature*

Room service prep. area – Milk was tested at 45 Fahrenheit.
**NEW Manual is implemented where Temperature and Tin
will be used for control - keeping the food safe.**

26

*Non food contact
Surfaces clean*

Debris was noted in the plastic part of the Icemaker pan of th
Ice/water compartment. Cover was also missing.
Ice Machine was replaced during recent dry-dock.

21

Non food contact
Services Ambient

Dishwash Area

Water form the clean ramp was draining onto the Deck
New pipe is installed.

22*Ware washing-
Facilities*

Two of the pre-wash jets were clogged.
Technicians replaced jets.

The dish washer final rinse pressure was slightly above
Manufacturer recommendation.

Technicians corrected and will monitor pressure daily.

21*Non food contact
Services, Ambient*

Peeling paint was noted on the 4-stack plate trolley.
Trolley was stripped and re-painted.

16*Potential Hazard,
Food Temp.***Cold Galley**

Potential Hazardous Food was not date marked.

Corrected and proper training and supervision is in place

Continental Breakfast was at 48 Fahrenheit (cut Melon).

**NEW Manual is implemented where Temperature and Time
will be used for control- keeping the food safe.**

33*Decks, Bulkheads***Cold Pantry**

Several Tiles were cracked.

New Tiles and grouting throughout the Galley after dry-dock

27*Non-food contact
Surfaces clean***Pastry/Bakery**

The non-food surface on the sheeter was wet.

Corrected and proper training in progress.

20*Food contact
Surfaces*

There was a slight corrosion build up in the Baker's oven.

New Baker's oven installed during recent dry-dock.

There was a cracked stone in the Baker's oven.

New Baker's oven installed during recent dry-dock.

Pot wash**26**

Food contact
Equipment clean

Several of the preciously cleaned items were soiled and store
Corrected and training is in progress.

37

Rooms venting

The sanitation temperature was 206 Fahrenheit –creating cor
That was collecting on deck-head.

Corrected and training on monitoring is in progress.

Soup Section

20

*Food contact
Surfaces*

Cutting blades were corroded that were stored in the sanitizir
solution for the chopper.

Corrected and new blades and procedure in place.

33

Decks/Bulkheads

Water was noted dripping from a damaged area of the deck t

Corrected by technical crew.

Hot Galley

33

Deck/Bulk heads

The door threshold between the Hot Galley and Soup station
finished. **Threshold is re-painted.**

Food service general

22

*Ware washing-
Facilities*

Sponges were located in the sanitizing bucket.

Sponges are replaced with cotton rags.

29

Facilities convenient

A pan trolley was placed in front of the hand wash station.

Trolley is removed and training is in progress.

General

20

*Food contact
Surfaces*

Cutting boards were scared and worn.

New cutting boards are in place.

16

*Potential Hazard.
Food temp.*

Diced ham was noted at 70 Fahrenheit at the breakfast grill.
**NEW Manual is implemented where Temperature and Tir
will be used for control- keeping the food safe.**

29

Facilities convenient

Garbage room

The hand wash station was not accessible.
Corrected and training is in progress.

<p>27 <i>Non food contact Surfaces clean</i></p>	<p>Hot Galley</p> <p>The drip pan chute and housing of the grill was soiled Grill was replaced during recent dry-dock- proper cleaning in place.</p>
<p>33 <i>Decks/Bulkheads</i></p>	<p>Waiter station</p> <p>The base of the stations were not curved. Base were replaced during recent dry-dock and they are now.</p>
<p>16 <i>Potential Hazard. Food Temp</i></p>	<p>Crew Galley Mess</p> <p>The sliced ham in the B-cooler was not date marked. NEW Manual is implemented where Temperature and Time Will be used for control- keeping the food safe.</p>
<p>19 <i>Food protection</i></p>	<p>Open containers with milk were not routinely thrown away after meals in the bulk milk dispenser. Corrected and training is in progress</p>
<p>30 <i>Hand cleanser Restroom</i></p> <p><i>Waste receptacles</i></p>	<p>Restroom adjacent to crew mess</p> <p>There was no covered waste container located in the women's restroom. Corrected.</p> <p>Paper towels or dispensers were needed both in the men's and women's Restroom. Corrected.</p>
<p>12 <i>Hand washed Hygiene practice</i></p>	<p>Crew Galley</p> <p>A crewmember was observed washing his hands with gloves Corrected and training in progress.</p>
<p>16 <i>Potential Hazard</i></p>	<p>Bakery/Pastry</p> <p>The Cheese Danish filling located in the proofer was 73 Fahrenheit</p>

Potential Hazards:
Food Temp

The cheese portion being located in the cooler was not an
New implemented Manual where Temperature and Time
will be used for control- keeping the food safe.

Best regards
Bertheussen W.
Staff Captain

Gunter Steinbrunner
Hotel Manager